



Technological University Dublin
ARROW@TU Dublin

Menus of the 20th Century


Gastronomy Archive

1981-08-23

Waterville Beach Hotel, 23rd August 1981, Dinner Menu

Waterville Beach Hotel

Follow this and additional works at: <https://arrow.tudublin.ie/menus20c>

 Part of the [Cultural History Commons](#), [Food and Beverage Management Commons](#), and the [Tourism and Travel Commons](#)

Recommended Citation

Waterville Beach Hotel, "Waterville Beach Hotel, 23rd August 1981, Dinner Menu" (1981). *Menus of the 20th Century*. 84.

<https://arrow.tudublin.ie/menus20c/84>

This Book is brought to you for free and open access by the Gastronomy Archive at ARROW@TU Dublin. It has been accepted for inclusion in Menus of the 20th Century by an authorized administrator of ARROW@TU Dublin. For more information, please contact yvonne.desmond@tudublin.ie, arrow.admin@tudublin.ie, brian.widdis@tudublin.ie.



This work is licensed under a [Creative Commons Attribution-NonCommercial-Share Alike 3.0 License](#)





waterville beach hotel

Dinner August 23rd. 1981

Chilled Fruit Juice
Fruit Cocktail
Fresh Grapefruit
Homemade Pate Maison

Salmon Mayonnaise
Smoked Mackerel Salad
Dingle Bay Prawn Cocktail 75p extra
Irish Oak Smoked Salmon £1.50 extra

Oxtail Soup
Consomme Nature

Roast Sirloin Beef - Yorkshire Pudding
Grilled Sirloin Steak Garni £1.50 extra
Grilled Gammon Steak with Pineapple
Fricassee of Castlemahon Chicken with Rice
Kojaski of Kerry Lamb Warsaw
Deep Fried Fillets of Ballinskelligs Bay Plaice - Tartare Sauce
Pan Fried Scallops with Bacon
Curried Prawns with Rice
Skelligs Monkfish Meuniere
Cold Roast Lamb Salad
Deep Fried Valentia Scampi
Poached or Grilled Lough Currane Salmon - Hollandaise Sauce £1.00 extra
Lobster £3.00 extra
Thermidor, Mornay, Broilled, Lobster Salad

Roast and Creamed Potatoes
Buttered Whole Green Beans
Baked Parsnips

or

Side Salad

Sweets from Trolly
Artic Roll
or
Cheese Board

Tea/Coffee

Dinner £7.75 Plus service Charge of 12½%
Wine 80p per glass
Gaelic Coffee £1.20

Head Chef: Robert Flynn

WB

entree code